Final performance reports for Grant 791N200378 Specialty Crop Block Grant Program- Farm Bill Education Workshop

(1) An outline of the issue, problem, interest, or need for each project.

The goal of this grant was to teach 15-20 secondary teachers, which represents a quarter of the 60 secondary programs across the state. They offer instruction to nearly 700 students enrolled in culinary arts and hospitality management throughout Michigan. Their initial experience will serve as the foundation for:

- ongoing training and exposure to the seasonal specialty crops grown throughout Michigan,
- securing commitment from teachers and students, to use and promote crops in the future
- Fostering an outreach to local farm markets.

The promising long term effect of this pilot project is that there will be an increase in sales and need of specialty crops.

(2) How the issue or problem was approached via the project(s).

The grant sponsored one project a training seminar on Michigan Specialty Crops was conducted August 23rd and 24th.

(3) How the goals of each project were achieved.

Where the following events took place:

- A panel of representatives of Michigan Specialty Crops presented information on crops grown in Michigan.
- Participants received a reference notebook that included; Michigan Specialty Crop Recipes, bios of Michigan Crop Culinary Experts, Michigan Farm Market & Agricultural Tourism brochure, Michigan Specialty Crops pamphlet, Great Lakes Great Earth publication, and Putting Michigan Produce on Your Menu guide.
- Presentation on running a local sustainable restaurant- presented by Chef Christian Madsen
- Interactive cooking demonstration with the teachers using Michigan Specialty crops available in September and October was conducted by Chef Edgar Jacobs
- How to convert a traditional menu into a menu of Michigan made products Presentation made by Chef Eric Villegas

(4) Results, conclusions, and lessons learned for each project.

Please attached document Summary of Pre/Post Tests of Specialty Crops Grown in Michigan

(5) How progress has been made to achieve long term outcome measures for each project.

Participants reference materials on

- specialty crops grown in Michigan in all four seasons,
- knowledge of where to purchase the crop in their region, and
- Contacts information for Michigan Specialty Crop producers for field trips and speakers.

Participants have multiple recipes incorporating specialty crops in Michigan to utilize with their students in their culinary training programs, as well as information on out of season use and proper storage procedures.

(6) Additional information available (e.g. publications, Web sites).

Participants introduced to the following resources:

Workshop Notebooks with Michigan Specialty Crop Recipes Michigan Farm Market & Agricultural Tourism brochure, Michigan Specialty Crops pamphlet Great Lakes Great Earth publication Putting Michigan Produce on Your Menu guide

Michigan Agriculture & Commodity Organizations http://www.michigan.gov/mda/0,1607,7-125-1570 2468 2470---,00.html#asp

Michigan Farm Market & Agricultural Tourism www.michiganfarmfun.com

Michigan Farmers Market Association www.mifma.org

Michigan Restaurant Association www.michiganrestaurant.org

(7) Contact person for each project with telephone number and e-mail address.

The grant was for one project- the training workshop contact person for the Workshop is Amanda Smith 517.377.3927 asmith@mramail.org

SUMMARY OF PRE/POST TESTS OF SPECIALTY CROPS GROWN IN MICHIGAN

Participants were given a list of specialty crops in three categories: fruit/nuts, vegetables, and herbs/spices. They were asked to check those that were grown in Michigan on each list before and after their Roundtable of Michigan Specialty Crops. Most importantly they were also asked to rate their awareness level of Michigan specialty crops in these three categories before and after the Roundtable. While 30 people attended the Roundtable, only 16 participants completed both the pre/post tests.

N=16

I. FRUITS AND NUTS

- 25% reported they changed from Somewhat Aware to Quite Aware.
- 18% reported they changed from Somewhat Aware to Aware.
- 13% reported they changed from Aware to Quite Aware
- 13% reported they changed from Unaware to Aware.
- 31% reported their knowledge level stayed the same.

In summary, 69% reported increasing their awareness of Fruits/Nuts grown in the state of Michigan, while 31% felt they were already Aware or Quite Aware of what is grown in Michigan in this category.

II. VEGETABLES

- 13% reported they changed from Somewhat Aware to Quite Aware.
- 25% reported they changed from Somewhat Aware to Aware.
- 25% reported they changed from Aware to Quite Aware.
- 6% reported they changed from Quite Aware to Quite Unaware.
- 31% reported their knowledge level stayed the same.

In summary, 69% reported increasing their awareness of Vegetables grown in the state of Michigan, while 31% felt they were already Aware or Quite Aware of what is grown in Michigan in this category.

III. Herbs/Spices

- 13% reported they changed from Somewhat Aware to Quite Aware.
- 18% reported they changed from Somewhat Aware to Aware.
- 18% reported they changed from Aware to Quite Aware.
- 6% reported they changed from Unaware to Aware.
- 6% reported they changed from Unaware to Somewhat Unaware.
- 38% reported their knowledge level stayed the same. (3 participants or 18% reported that
 their knowledge was unaware and remained unaware while 19% reported they were
 Somewhat Aware or Aware and remained at this level).

In summary, 38% of the participants did not change their knowledge of herb/spices grown in Michigan and 6% only became Somewhat Aware indicating that more information needs to be provided on the variety of herb/spices grown in Michigan. Overall, nearly 70% of participants reported changes in their Awareness of Fruit/Nuts and Vegetables grown in Michigan after their Roundtable Workshop experiences.

SUMMARY OF MRA/ESF ROUNDTABLE WORKSHOP AUGUST 23-24, 2010

At the end of the Roundtable Workshop, participants were asked to complete an evaluation. While 30 people attended the Workshop only 19 completed the Evaluation.

Analysis of the Roundtable Workshop Evaluation N=19

- 1. 62% of participants found the culinary arts and serv-safe alignment to Michigan Standards Very or Highly Informative, while 30% found it Informative.
- 2. 68% of participants found the creation of the culinary arts lesson plans were Very or Highly Informative, while 21% found them Slightly Informative and 10% found them Informative.
- 3. 78% of participants found the panel discussion on Michigan Crops where and when to buy, Very or Highly Informative, while 15% found it Informative.
- 4. 52% of participants found the presentation on running a local sustainable restaurant was Very or Highly Informative; while 15% found it Informative.
- 5. 83% of participants found the cooking demonstration by Eric Villegas Very or Highly Informative.
- 6. 73% of participants found the cooking demonstration by Edgar Jacob on Michigan Specialty Crops and interactive cooking Very or Highly Informative.
- 7. 57% of participants reported being Very or Highly Aware of fruits, vegetables and herbs/spices grown in Michigan due to their experience at the workshop, while 31% were more aware.
- 8. 73% of participants reported that they were Quite or Very Likely to use Michigan Specialty Crops in their program, while 15% were Likely.

Analysis

Overall the results of the evaluation indicate:

- 92% of the participants found the alignment of culinary arts and serv-safe to Michigan standards Informative to Highly Informative.
- Nearly 70% found the development of lesson plans very worthwhile.
- Between 73% and 83% found the interactions with the panel and chefs the most valuable.
- More than half (57%) became Very or Highly Aware of Specialty Crops grown in Michigan and over 73% were Quite or Very Likely to use Michigan crops in their program, indicating that this format of a Roundtable discussion/demonstration is a positive method for increasing teachers' knowledge and utilization of Michigan Specialty Crops.
- When asked to name the parts they liked best about the workshop, the majority reported that
 the knowledge of the presenters and the interactive nature of the workshop were the best
 parts.
- 84% of participants (16/19) responded they would attend another workshop with this format while 2/19 or 10% reported Maybe. 1 person did not respond to this question.

Report completed by:

Dr. Peg Lamb Educational Consultant for the Michigan Restaurant Association September 27, 2010